

Pongrácz Desiderius Brut 2003

The Inspiration

This charismatic signature Methode Cap Classique is a tribute to Desiderius Pongracz, a nobleman and refugee from the Hungarian uprising, whose sheer genius and vision revitalised viticulture in the Cape. His was the gift of the "third eye" - the ability of seeing the new in the familiar, finding the unexpected in the traditional. Witty and brilliant, whether it be in Hungarian, German, French, Russian, English or Afrikaans, his theories were fresh and provocative - not only on viticulture, but also music and history. He was stirred by the symphonies of Beethoven and impressed by the loyal intelligence of his dachshunds. We pay homage to this scholar and wine lover with this celebrated Cap Classique that bears his name, signature and family crest. Composed entirely of the noble grape varieties, Pinot Noir and Chardonnay, this elegant Cap Classique is crafted in the classic French tradition.

The Winemaker's comments (Winemaker Elunda Basson)

Handcrafted in a uniquely styled fluted bottle that epitomises elegance, quality and nobility, this magnificent Cap Classique encapsulates grace and exceptional character. It is alluring with a rich complexity and a slight green tint that teems with light, lively bubbles and a raciness on the palate. Nuances of fresh fruit, almonds and freshly baked bread delight the senses.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : Pongracz

winemaker : Elunda Basson

wine of origin :

analysis : alc : 11.93 % vol rs : 8.2 g/l pH : 3.22 ta : 6.8 g/l

type : Red style : Off Dry

pack : Bottle size : 0 closure : Cork

Five Nations Wine Challenge 2012 - Double Gold (SA) 2nd in Class

Veritas Wine Awards 2012 - Double Gold Medal

Old Mutual Trophy Wine Show 2012 - Silver

International Wine Challenge 2012 - Silver Medal

Bronze - 2012 Decanter World Wine Awards

International Wine Review 2012 - 90+ Rating

Veritas 2011 - Gold Medal

Best Methode Cap Classique - 2011 Old Mutual Trophy Wine Show

in the vineyard : The Vineyards (Viticulturist: Bennie Liebenberg)

The Chardonnay and Pinot Noir grapes were handpicked from two selected vineyard blocks in the Stellenbosch region. The vines, growing on south-facing slopes, have produced wines of exceptional quality for the past eight years.

about the harvest: The Chardonnay and Pinot Noir grapes were harvested at 19.3° Balling in January 2003, producing a yield of 9 - 10 tons/ha.

in the cellar : After the grapes were whole-bunch pressed, the juice was left to settle overnight at 12° C. The clear juice was racked the next morning and inoculated with Prisse de Mousse yeast. Once the base wine was cold fermented at 13° - 16° C and underwent malolactic fermentation, it was racked to clean stainless steel tanks and matured on the fine lees for 4 months. The wine was then bottled for slow secondary fermentation at 15° C, essential for a quality Methode Cap Classique. The wine was matured for a minimum of 87 months on the lees before the sediment was removed by the traditional methods of "remuage" and "degorgement".

